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Russian Triangular Dumplings







in: Romanian Desserts, Dumpling Recipes, Sour cream Recipes, and 4 more

Description 6

In Romanian: Cornulete rusesti

Ingredients o

- 1 cup lard or butter
- · 1 cup sour cream
- · a little salt
- · 1 teaspoon vanilla
- flour as needed
- marmalade





- · sour cherries from preserves or rahat-lokum
- ¾ cup vanilla-flavored confectioner's sugar

Directions **b**

- 1. Mix the lard or butter with salt, vanilla and sour cream.
- 2. Add flour to obtain a soft dough; let rest for 20 minutes.
- 3. Then roll into a very thin sheet and cut into triangles.
- 4. At the wide side of the triangle, put a sour cherry from preserves, a little marmalade or a small piece of rahat-lokum.
- 5. Roll into a crescent and place on a baking sheet, leaving some distance among them.
- 6. After baking, roll the crescents in vanilla flavored confectioner's sugar.

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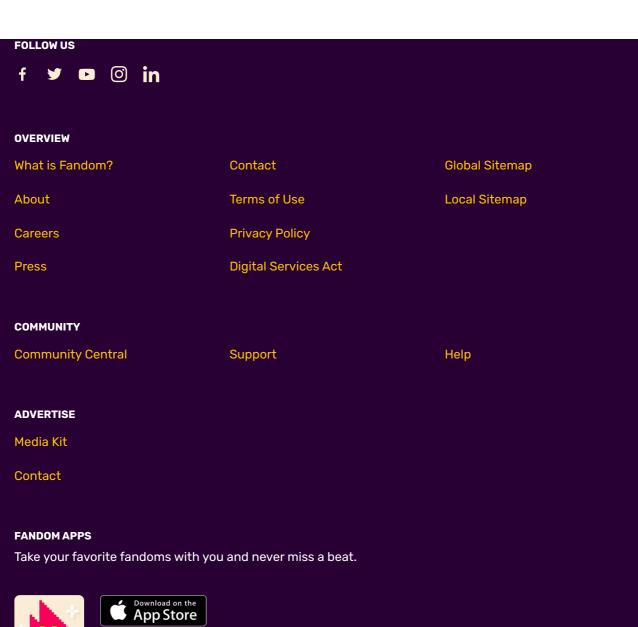
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